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KANSAS MEAT AND POULTRY INSPECTION
LAW AND REGULATIONS 1945

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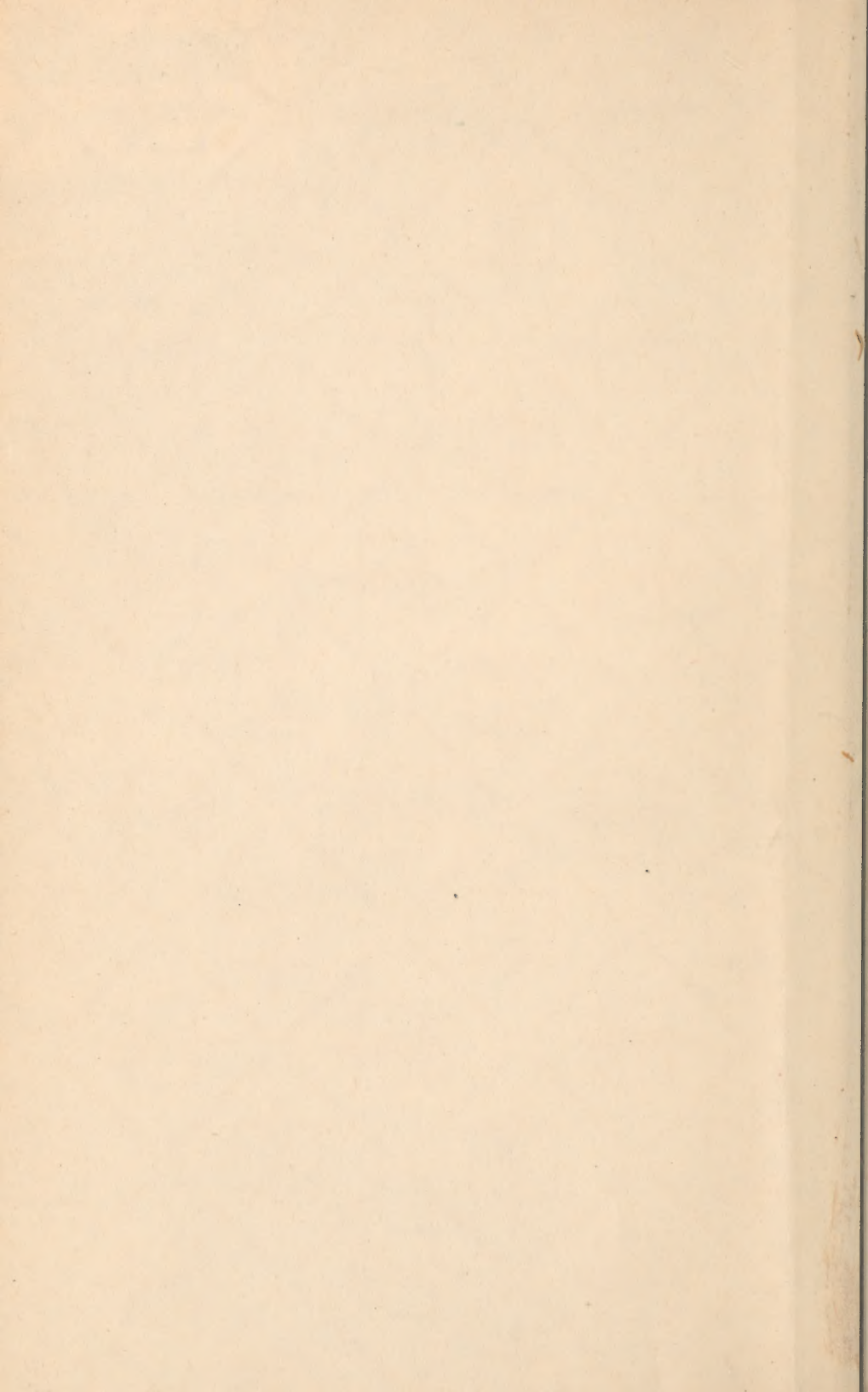
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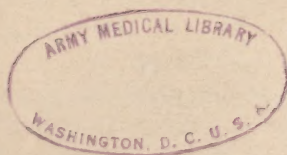




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**THE KANSAS
MEAT and POULTRY INSPECTION
LAW and REGULATIONS
1945**



**Meat and Poultry Inspection Section
FOOD and DRUG DIVISION
Kansas State Board of Health
Topeka, Kansas**

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FOREWORD

Nearly four years ago the attention of the State Board of Health was directed to certain practices in the meat industry which were dangerous and repulsive. Slaughterers were found dressing out the carcasses of animals which had died of disease. This work was being done under insanitary conditions and the products were being sold in competition with those of legitimate establishments. At that time the State Board of Health adopted regulations which served, with proper enforcement, to clean up the conditions in the meat industries. These regulations were made applicable to poultry dressing establishments which were also often found in insanitary conditions. Four years of operation under these regulations proved the value of an active meat and poultry inspection program. The 1945 legislature adopted House Bill No. 273 which was proposed by Representative Elder of Neosho County. This law embodies most of the plan under which the former regulations were administered and provides for sanitary regulations to be adopted by the Board of Health and a voluntary system of veterinary inspection of meat and poultry. This pamphlet is arranged in three sections; the first section being the new law, Chapter 254 of the Session Laws of 1945; the regulations pertaining to sanitation; and, lastly the regulations pertaining to veterinary inspection.

Compliance with the sanitary regulations are mandatory. The acceptance of veterinary inspection is optional with the operator of any establishment covered by the law.

EVAN WRIGHT, *Director, Food and Drug Division.*

THE KANSAS MEAT AND POULTRY INSPECTION ACT

CHAPTER 254, SESSION LAWS OF 1945

CREATION OF A MEAT AND POULTRY INSPECTION SECTION
WITHIN THE STATE BOARD OF HEALTH; DEFINING CERTAIN
MEAT AND POULTRY ESTABLISHMENTS; PERMITS; FEES;
SANITARY INSPECTIONS.

House Bill No. 273

AN ACT relating to the public health, defining certain meat and poultry establishments, providing for the creation of a meat and poultry inspection section within the state board of health; providing for the adoption of regulations for the administration of the act; providing for the issuance of permits, collection of fees, sanitary inspections and a voluntary system of meat and poultry inspection; providing penalties for violations of the act; and repealing section 21-1210 of the General Statutes of 1935.

Be it enacted by the Legislature of the State of Kansas:

SECTION 1. As used in this act: (1) "Slaughterhouse" means an establishment in which animals other than poultry are slaughtered and dressed for human food. (2) "Packing house" means an establishment in which animals are slaughtered and dressed and in which meat products are canned or otherwise processed or packed for shipment or storage. (3) "Sausage plant" means an establishment in which meats are processed into sausages and similar products. (4) "Poultry packing plant" means an establishment in which poultry is killed, dressed and packed, canned or otherwise processed for storage or shipment. (5) "Poultry dressing plant" means an establishment in which poultry is killed and dressed for immediate wholesale or retail sale. The above definitions 1, 2, 3, 4 and 5 shall not apply to any person, firm, corporation, institution or place of business referred to herein which are operating under federal inspection. (6) "Board" shall mean the Kansas state board of health, the term "establishment" as used in the foregoing definitions shall not include any private home or farm building unless the same is used by some person, his agents, or employees, who regularly engage primarily in the business of selling, slaughtering, processing, canning, packing or dressing of meat, meat animals or poultry. (7) "Veterinarian" means a duly qualified graduate veterinarian licensed to practice within the state and approved by the Kansas veterinary medical association.

SEC. 2. There shall be established in the food and drug division of the state board of health a meat and poultry inspection section to enforce the provisions of this act. The section shall be under the supervision of a veterinarian to be appointed by the board and the board shall employ such other personnel as may be necessary for the proper administration of this act.

SEC. 3. The state board of health shall make and adopt such reasonable rules and regulations as are necessary for the proper administration of this act, such regulations to have effect upon publication in the official state paper and filing in the office of revisor of statutes as now provided by law.

SEC. 4. Upon proper application, the state board of health shall issue annual permits for the operation of any of the establishments defined in section 1 of this act. The application shall be made upon a form provided for by the board of health. A fee of ten dollars shall be charged for a permit to operate a packing house, sausage plant or poultry packing plant. A fee of five dollars shall be charged for a permit to operate a slaughterhouse or poultry dressing plant. The board shall have authority to revoke or suspend any permit after due notice and hearing for violation of any section of this act or for violation of any regulation adopted by the board under section 3 of this act.

SEC. 5. Any veterinarian or inspector of the state board of health shall, upon showing proper credentials, have free ingress and egress into any part of any establishment regulated by this act and may take samples, proffering payment for same, for the purposes of administering the provisions of this act.

SEC. 6. Any veterinarian or inspector of the state board of health when he finds any meat or poultry product which he believes to be in violation of any section of this act or any of the rules and regulations adopted hereunder, shall affix to the product tags which shall bear the following words: "Hold—this product is under examination of the state board of health," and he shall issue to the owner of the product or to the person in whose custody the product is found an order in writing describing the product, and lot numbers, brands or other identifying devices, the quantity and reason for holding. Immediately upon issuing such an order the veterinarian or inspector shall proceed to sample the product if necessary, or if not, he shall file with the district court in whose jurisdiction the product falls a petition stating reasons for seizure. The court without unusual delay may issue an order of seizure and direct the sheriff to take into his custody the product described in the petition. If the violation is one which may be corrected by proper processing and the claimant thereof admits to the charges of the petition and desires to process the product to ease the violation, the court may release to the claimant, under an adequate bond, the product for processing under the supervision of a veterinarian or inspector of the state board of health. When processed in such manner as to render it no longer in violation of the act, the court shall be informed by the veterinarian or inspector and the court shall release the product to the claimant and release the bond provided by him. If the terms of the petition are denied, the court shall consider the evidence submitted in trial, and if the product is found in violation of the act it shall be disposed of at the direction of the court,

the claimant to bear the cost of the disposition, and if the product is found not in violation of the act it shall be released to the claimant.

SEC. 7. The state board of health may establish a system of voluntary veterinary inspection of meat and poultry upon voluntary requests from meat or poultry establishments entitled to the benefits of this act as defined herein, which system may provide for the inspection of all live animals and poultry before slaughter and the examination of the carcasses and viscera after slaughter. The board shall have authority to collect reasonable fees which shall be agreed to by all parties involved for the inspection services. The board shall have authority to employ such veterinarians and other personnel as may be found necessary to carry out the provisions of this section. A veterinarian appointed and employed under this system shall have authority to stamp any meat or poultry with an official stamp or direct the same to be done. He shall permit the use of a design or device, prescribed by the state board of health indicating the products have been inspected and passed, upon any container used for packing such inspected products. He shall have authority to issue certificates in a form prescribed by the board upon any lot, shipment or car of meat or poultry products which have been inspected by him. He shall have authority in any plant under his inspection to condemn and supervise the disposition of the carcass or organs of any diseased animals or fowl or any meat or meat products which have been rendered unfit for food by any means.

SEC. 8. All fees collected under the provisions of this act shall be paid into the state treasury and the state treasurer shall credit the same to a fund which is hereby created and which shall be known as the "meat and poultry inspection fund" to be used at the direction of the state board of health for defraying the expenses of the inspections provided for by this act.

SEC. 9. The following acts shall be unlawful: (a) The dressing for food of any animal or poultry which has died by means other than slaughter or the sale or possession with intent to sell any meat from any such animal or poultry. (b) The slaughter and dressing for human food of any diseased animal or the sale or possession with intent to sell any meats from such animals or poultry except under state, federal or municipal veterinary inspection. (c) The operation on or after September 1, 1945, of any slaughterhouse, packing house, sausage plant, poultry dressing plant, or poultry packing plant covered by this act without having in effect a permit as provided in section 4 of this act. (d) The violation of any rule or regulation duly adopted under section 3 of this act. (e) The preparation of any meat or poultry not complying with standards of purity and identity established by the state board of health in any establishment covered by this act. (f) The use of any stamps or device indicating a meat or poultry product has had state inspection when in reality it had not. (g) The unauthorized use of any official stamp or device adopted by the state board of health or any closely similar

stamp or device. (h) The falsification, alteration or forgery of any certificate provided for in this act. (i) The unauthorized moving or sale of any meat or poultry product under a hold order or seizure provided for under section 6 of this act. (j) The refusal to permit free ingress and egress of duly authorized persons or refusal to aid in sampling products as provided in section 5 of this act.

SEC. 10. The state board of health shall have the authority to apply to any district court for an injunction against any establishment violating any section of this act and against any person so operating any meat or poultry processing establishment in a fraudulent manner or in any manner which may be prejudicial to the health and well being of any citizen of the state, regardless of whether or not other relief at law exists.

SEC. 11. Any person violating any section of this act shall upon conviction be fined in a sum of not more than one thousand dollars or be imprisoned in the county jail for a term of not longer than six months or both such fine and imprisonment at the discretion of the court. In case of violation of more than one section or subsection of this act or more than one violation of the same section or subsection, each violation shall constitute a separate offense.

SEC. 12. Section 21-1210 of the General Statutes of 1935 is hereby repealed.

SEC. 13. This act shall take effect and be in force from and after July 1, 1945, and its publication in the statute book.

Approved March 29, 1945.

Sanitary Regulations Pertaining to Slaughter Houses and Other Meat Processing Plants

The Kansas State Board of Health, pursuant to the authority vested in it by the laws of the State of Kansas and revoking all prior regulations pertaining to sanitation in slaughter houses, does hereby adopt the following rules and regulations which shall apply to every place, room, or building where cattle, sheep, swine, chickens, turkeys or other animals or birds are killed, slaughtered, dressed, or otherwise prepared for food purposes, and to any market, public or private, which sells to the public any cattle, sheep, swine, chickens, or turkeys or other birds or animals.

(1) **Sufficient Light.** There shall be abundant light, both natural and artificial, and sufficient ventilation for all rooms and compartments to insure sanitary conditions.

(2) **Efficient Drainage and Plumbing.** There shall be efficient drainage and plumbing system for the establishment, and drains and gutters shall be properly installed with approved traps and vents.

(3) **Sufficient Water Supply.** The water supply shall be ample, clean and potable with adequate vents and distribution in the plant. Every establishment shall make known to the inspector, and, whenever required, shall afford

opportunity for inspection of the source of its water supply and the location and character of its reservoir and sewage tanks..

(4) **Structure of the Establishment.** The floors, walls, ceilings, partitions, posts, doors, and other parts of all structures of the establishment shall be of such materials, construction, and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be kept water tight and shall be made of cement or tile laid in cement or brick or other non-absorbent materials which can be flushed and washed clean with water.

(5) **The Rooms and Compartments of Establishment.** The rooms and compartments of such establishments in which any meat or meat food product, poultry or poultry product is prepared or handled or processed shall be free from odor, from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank and fertilizer rooms, stables, and live poultry feeding or holding rooms.

(6) **Keeping the Building Free From all Vermin.** Every practicable precaution shall be taken to keep establishments free of flies, rats, mice, and other vermin. The use of poisons for any purpose in rooms or compartment where any unpacked meat or product is stored or handled is forbidden. The use of poisons in hide cellars, inedible compartments, outbuilding or similar places or in storerooms containing canned or tierced products is not forbidden but so-called "rat viruses" shall not be used in any part of an establishment or the premises thereof.

(7) **Adequate Sanitary Facilities and Accommodations.** Adequate sanitary facilities and accommodations shall be furnished by every such establishment. Dressing rooms, toilet rooms and urinals, sufficient in number, ample in size, conveniently located, shall be provided and shall be properly ventilated and shall be kept clean at all times.

(8) **Washing Facilities.** Washing facilities shall be provided for the employees which shall include hot water, soap, and towels. The washing facilities shall be placed in or near urinal rooms and the employees shall be required to thoroughly wash their hands at the beginning of work and after each use of the toilet.

(9) **Separate Room for Processes of Evisceration.** The processes of evisceration of poultry and subsequent cooling, wrapping, packing shall be carried on in a room separated from the processes of killing, bleeding, picking, holding and feeding.

(10) **The Care of the Equipment and Utensils.** The equipment and utensils used for preparing, processing and otherwise handling any meat or meat food product, poultry or poultry product shall be of such materials and construction as will enable them to be easily and thoroughly cleaned in such a manner as will insure strict cleanliness in the preparation and handling of all meat and products therein. Such equipment and utensils shall be thoroughly cleaned at regular intervals and before the beginning of each day's processing or handling and shall be kept in a sanitary condition at all times.

(11) **Cleanliness of Containers of Meat.** All tubs, barrels, and boxes intended for or used as containers of any meat or meat food product, poultry or poultry product shall be thoroughly cleaned and disinfected before use. Such

tubs, barrels, and boxes which, because of a defect in construction, are not adequate protection to meat or products placed therein from dirt, flies, and other contaminations shall not be used.

(12) **Wearing Apparel Used by Personnel.** Employees who dress or handle or otherwise process the meat or meat food product, poultry or poultry products therein produced shall be required to use aprons, frocks and other outer clothing which shall be of such materials as is readily cleansed and only clean garments shall be worn. Knife scabbards shall be kept thoroughly clean.

(13) **Care of Knives and Testing With Air From the Mouth.** Such practices as spitting on whetstones, placing skewers or knives in the mouth, inflating lungs or casing, or testing with air from the mouth such receptacles as tierces, kegs, casks, and the like, containing or intended as containers of any meat or meat food product, poultry or poultry product are prohibited. Only mechanical means can be used for testing. Care shall be taken to prevent the contamination of meat and products with perspiration.

(14) **Wagons and Cars in Which Meat is Transported in the Plant.** The wagons and cars in which any meat or meat food product, poultry or poultry product is transported shall be kept in a clean and sanitary condition. All food products transferred in such wagons and cars shall be so closed or covered as to prevent contamination by dust, dirt, flies, or otherwise.

(15) **Waste Disposal.** All offal, blood, garbage, manure, or other offensive refuse shall be removed from the premises once every twenty-four hours, if the establishment is operated continuously or if only used occasionally, within twenty-four hours after using. No blood pit, dung pit, offal pool or privy shall remain or be constructed within any such place or establishment nor shall swine be kept or fed within 150 feet of said establishment. All containers used for transporting offal shall be cleaned before they are returned to the plant.

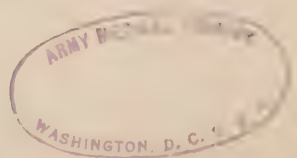
(16) **Cleanliness of Premises.** The premises surrounding such establishment shall be kept in a clean and sanitary condition.

(17) **Carcasses Affected With Diseases.** Carcasses or parts of carcasses of all animals or poultry slaughtered or otherwise handled in any such establishment which are found to be affected with any diseases communicable to man or other animal shall be removed from the establishment immediately upon such discovery of the said communicable disease and shall not be processed for food. All knives and equipment which came in contact with such carcasses or parts of carcasses shall be thoroughly cleansed and disinfected before use on any other carcasses or parts of carcasses. Employees who handle such infected carcasses shall thoroughly wash and disinfect their hands before handling noninfected carcasses or parts of carcasses.

The burden of discovering and eliminating from production for food all carcasses or parts of carcasses of infected animals or poultry is hereby placed upon the processor. In the event that an infected carcass or part of carcass is processed and produced for food and such is discovered by the Kansas State Board of Health, upon notification the processor shall immediately terminate sale, processing, or handling, and shall not make any further sales of meat or meat food products, poultry or poultry products either at wholesale or retail until his said establishment and knives and equipment therein has been thoroughly cleansed and disinfected.

Regulations Concerning State Inspection of Meat and Poultry

1. Any establishment meeting the standard of sanitation established by regulations of the board of health may apply for state inspection of the meat, meat products or poultry produced therein.
2. The products produced in any establishment under state inspection shall be marked with a stamp, label, tag or other marking device bearing the design of a sunflower and the following words: Kansas State Board of Health—State Inspection; and in addition thereto the number assigned to the establishment.
3. The veterinarian in charge of inspection shall have full custody of the marking devices and shall permit their use only under his direction.
4. The veterinarian shall keep a daily record on a form to be supplied him by the board of health of all meat, meat products or poultry inspected in an establishment and shall submit a monthly report to the board of health not later than the tenth day of the following month.
5. An agreement shall be made between the establishment and the board of health stating conditions upon which fees shall be paid. The veterinarian shall submit with his monthly report a statement of inspection services rendered under the agreement including an account of fees due for such services. The establishment accepting the services shall submit a monthly statement of the production of meat, meat products or poultry, said statement to be signed by a person responsible for the operation of the establishment. The statements shall be made on forms provided by the board of health. The statements shall be used as evidence of services rendered for the purpose of substantiating the collection of inspection fees and payment of the veterinarian.
6. An agreement shall be made between the board of health and a veterinarian for veterinary inspection services. The board of health and the veterinary shall agree upon compensation for these services which in no case shall exceed the fees collected from the establishment.
7. All meats, meat products and poultry produced in any establishment shall comply with the standards of quality, purity and identity established by the board of health.
8. The veterinarian shall examine all animals and poultry within 24 hours before slaughtering. In the antemortem examination of animals he shall be guided by Part 259 of the federal meat inspection regulations.



9. The veterinarian shall examine the carcasses and viscera of all animals and poultry slaughtered. He shall be guided in his postmortem examination by Part 260 of the federal meat inspection regulations.
10. The veterinarian shall supervise the disposal of all carcasses or parts condemned by him during inspection. He shall be guided in this disposition by Part 261 of the federal meat inspection regulations.
11. The establishment receiving inspection shall provide adequate equipment and shall arrange processing in such a manner as to facilitate inspection.

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